

108TH CONGRESS
1ST SESSION

H. R. 2203

To clarify the authority of the Secretary of Agriculture to prescribe performance standards for the reduction of pathogens in meat, meat products, poultry, and poultry products processed by establishments receiving inspection services and to enforce the Hazard Analysis and Critical Control Point (HACCP) System requirements, sanitation requirements, and the performance standards.

IN THE HOUSE OF REPRESENTATIVES

MAY 22, 2003

Ms. ESHOO (for herself, Mr. ENGLISH, Ms. DELAURO, Mr. GEORGE MILLER of California, Mrs. NAPOLITANO, Ms. BALDWIN, Mr. UDALL of New Mexico, Ms. SLAUGHTER, Ms. CORRINE BROWN of Florida, Mr. BROWN of Ohio, and Mr. WAXMAN) introduced the following bill; which was referred to the Committee on Agriculture, and in addition to the Committee on Energy and Commerce, for a period to be subsequently determined by the Speaker, in each case for consideration of such provisions as fall within the jurisdiction of the committee concerned

A BILL

To clarify the authority of the Secretary of Agriculture to prescribe performance standards for the reduction of pathogens in meat, meat products, poultry, and poultry products processed by establishments receiving inspection services and to enforce the Hazard Analysis and Critical Control Point (HACCP) System requirements, sanitation requirements, and the performance standards.

1 *Be it enacted by the Senate and House of Representa-*
2 *tives of the United States of America in Congress assembled,*

3 **SECTION 1. SHORT TITLE.**

4 This Act may be cited as the “Meat and Poultry
5 Pathogen Reduction and Enforcement Act”.

6 **SEC. 2. FINDINGS.**

7 Congress finds the following:

8 (1) The primary purpose of the Federal meat
9 and poultry inspection program is to protect public
10 health.

11 (2) The Centers for Disease Control and Pre-
12 vention report that human pathogens found in raw
13 and cooked meat, meat products, poultry, and poul-
14 try products are a significant source of foodborne ill-
15 ness.

16 (3) To reduce the public health burden of
17 foodborne illness, the Federal meat and poultry in-
18 spection system should focus on reducing the risk of
19 foodborne illness associated with the presence of
20 foodborne pathogens through—

21 (A) establishment and enforcement of per-
22 formance standards for the reduction of patho-
23 gens in meat, meat products, poultry, and poul-
24 try products processed by establishments receiv-
25 ing inspection services; and

1 (B) enforcement of the Hazard Analysis
2 and Critical Control Point (HACCP) System
3 requirements and sanitation requirements.

4 (4) Good public health practice requires control-
5 ling pathogens as close as practicable to the initial
6 source of contamination to reduce pathogens and
7 prevent foodborne illness.

8 (5) There is a need for strong safeguards at
9 slaughter establishments during the slaughter and
10 processing of meat and meat products because those
11 establishments are where pathogen contamination
12 often originates.

13 (6) While proper handling and cooking of meat
14 and poultry products can virtually eliminate the risk
15 of foodborne illness from the consumption of meat
16 and poultry, the presence of pathogens in raw meat
17 and poultry products leads to cross-contamination of
18 other foods and surrounding surfaces.

19 (7) To reduce the risk of foodborne illness and
20 protect public health, regulatory authorities and all
21 parties involved in the production and handling of
22 meat, meat products, poultry, or poultry products
23 should make a concerted effort to reduce, to the
24 maximum extent practicable, contamination by

1 pathogens using the best available scientific informa-
2 tion and appropriate technology.

3 (8) The distribution of meat, meat products,
4 poultry, or poultry products that contain human
5 pathogens—

6 (A) impairs the effective regulation of
7 wholesome meat, meat products, poultry, or
8 poultry products in interstate and foreign com-
9 merce; and

10 (B) destroys markets for wholesome prod-
11 ucts.

12 (9) All articles and other animals that are sub-
13 ject to this Act and the amendments made by this
14 Act are either in or substantially affect interstate or
15 foreign commerce.

16 (10) Regulation by the Secretary of Agriculture
17 and cooperation by the States are necessary to pre-
18 vent or eliminate burdens on interstate or foreign
19 commerce and to protect the health and welfare of
20 consumers.

21 **SEC. 3. PATHOGEN PERFORMANCE STANDARDS.**

22 (a) MEAT AND MEAT PRODUCTS.—The Federal Meat
23 Inspection Act (21 U.S.C. 601 et seq.) is amended by in-
24 serting after section 8 (21 U.S.C. 608) the following new
25 section:

1 **“SEC. 8A. PATHOGEN PERFORMANCE STANDARDS.**

2 “(a) IN GENERAL.—In order to protect the public
3 health and promote food safety, the Secretary shall pre-
4 scribe performance standards for the reduction of patho-
5 gens in raw meat and meat products processed by each
6 establishment receiving inspection services under this Act.

7 “(b) LIST OF PATHOGENS.—

8 “(1) IN GENERAL.—In consultation with the
9 Secretary of Health and Human Services, and tak-
10 ing into account data available from the Centers for
11 Disease Control and Prevention, the Secretary shall
12 identify the pathogens that make a significant con-
13 tribution to the total burden of foodborne disease as-
14 sociated with meat and meat products.

15 “(2) PUBLICATION; UPDATES.—The Secretary
16 shall—

17 “(A) publish a list of the pathogens de-
18 scribed in paragraph (1) not later than 60 days
19 after the date of the enactment of this section;
20 and

21 “(B) update and publish the list annually
22 thereafter.

23 “(c) PATHOGEN SURVEYS.—

24 “(1) IN GENERAL.—Not later than 180 days
25 after the date of the enactment of this section, the
26 Secretary shall initiate comprehensive, statistically

1 representative surveys to determine the current lev-
2 els and incidence of contamination of raw meat and
3 meat products with the pathogens listed under sub-
4 section (b), including the variation in levels and inci-
5 dence of contamination among establishments.

6 “(2) PUBLICATION.—Not later than 2 years
7 after the date of the enactment of this section, the
8 Secretary shall compile, and publish in the Federal
9 Register, the results of the surveys.

10 “(3) UPDATES.—At least once every 3 years
11 after the preceding surveys are conducted, the Sec-
12 retary shall—

13 “(A) conduct surveys described in para-
14 graph (1); and

15 “(B) compile and publish the results of the
16 surveys in accordance with paragraph (2).

17 “(d) PATHOGEN REDUCTION PERFORMANCE STAND-
18 ARDS.—

19 “(1) IN GENERAL.—The pathogen reduction
20 performance standards required under subsection (a)
21 shall ensure the lowest level or incidence of contami-
22 nation that is reasonably achievable using the best
23 available processing technology and practices.

24 “(2) CURRENT CONTAMINATION.—In deter-
25 mining what is reasonably achievable, the Secretary

1 shall consider data on current levels or incidence of
2 contamination, including what is being achieved by
3 establishments in the upper quartile of performance
4 in controlling the level or incidence of contamination.

5 “(3) INITIAL PATHOGENS.—Not later than 3
6 years after the date of the enactment of this section,
7 the Secretary shall propose pathogen reduction per-
8 formance standards for at least 2 pathogens from
9 the list published under subsection (b).

10 “(4) SUBSEQUENT PATHOGENS.—Not later
11 than 1 year after proposing pathogen reduction
12 standards for the initial pathogens under paragraph
13 (3), and each year thereafter, the Secretary shall
14 propose a pathogen reduction performance standard
15 for at least 1 pathogen each year from the list pub-
16 lished under subsection (b) until standards have
17 been proposed for all pathogens on the list.

18 “(5) FINAL STANDARDS.—Not later than 1
19 year after proposing a pathogen reduction standard
20 for a pathogen under this subsection, the Secretary
21 shall promulgate a final pathogen reduction stand-
22 ard for the pathogen.

23 “(6) ZERO-TOLERANCE STANDARDS.—Nothing
24 in this section affects the authority of the Secretary

1 to establish a zero-tolerance pathogen reduction per-
2 formance standard.

3 “(e) REVIEW OF STANDARDS.—

4 “(1) IN GENERAL.—Not later than 3 years
5 after promulgation of a final pathogen reduction
6 performance standard for a pathogen under sub-
7 section (d)(5), the Secretary shall review the stand-
8 ard to determine whether the standard continues to
9 ensure the lowest level or incidence of contamination
10 that is reasonably achievable using the best available
11 processing technology and practices, taking into ac-
12 count the most recent surveys conducted under sub-
13 section (c).

14 “(2) REVISIONS.—The Secretary shall revise
15 the standard, as necessary, to comply with sub-
16 section (d).

17 “(f) ENFORCEMENT.—

18 “(1) IN GENERAL.—The Secretary shall con-
19 duct regular microbial testing in establishments pro-
20 ducing raw meat and meat products to determine
21 compliance with the pathogen reduction performance
22 standards promulgated under this section.

23 “(2) INSPECTIONS.—If the Secretary deter-
24 mines that an establishment fails to meet a standard
25 promulgated under subsection (d) and that the es-

1 tablishment fails to take appropriate corrective ac-
2 tion, as determined by the Secretary, the Secretary
3 shall refuse to allow any meat or meat product sub-
4 ject to the standard and processed by the establish-
5 ment to be labeled, marked, stamped or tagged as
6 ‘inspected and passed’.

7 “(g) REPORT ON HEALTH-BASED PATHOGEN PER-
8 FORMANCE STANDARDS.—

9 “(1) IN GENERAL.—Not later than 1 year after
10 the date of the enactment of this section, the Sec-
11 retary, in consultation with the Secretary of Health
12 and Human Services, shall submit to Congress a re-
13 port on the scientific feasibility of establishing
14 health-based performance standards for pathogens in
15 raw meat and meat products.

16 “(2) FACTORS.—In preparing the report, the
17 Secretary shall consider—

18 “(A) the scientific feasibility of deter-
19 mining safe levels for pathogens in raw meat
20 and meat products;

21 “(B) the scientific and public health cri-
22 teria that are relevant to determining the safe
23 levels; and

24 “(C) other factors determined by the Sec-
25 retary.

1 “(h) RELATIONSHIP TO ADULTERATION PROVI-
2 SIONS.—Nothing in this section affects the applicability
3 to pathogens of the provisions of this Act relating to adul-
4 teration.”.

5 (b) POULTRY AND POULTRY PRODUCTS.—The Poul-
6 try Products Inspection Act (21 U.S.C. 451 et seq.) is
7 amended by inserting after section 7 (21 U.S.C. 456) the
8 following new section:

9 **“SEC. 7A. PATHOGEN PERFORMANCE STANDARDS.**

10 “(a) IN GENERAL.—In order to protect the public
11 health and promote food safety, the Secretary shall pre-
12 scribe pathogen performance standards for the reduction
13 of pathogens in raw poultry and poultry products proc-
14 essed by each establishment receiving inspection services
15 under this Act.

16 “(b) LIST OF PATHOGENS.—

17 “(1) IN GENERAL.—In consultation with the
18 Secretary of Health and Human Services, and tak-
19 ing into account data available from the Centers for
20 Disease Control and Prevention, the Secretary shall
21 identify the pathogens that make a significant con-
22 tribution to the total burden of foodborne disease as-
23 sociated with poultry and poultry products.

24 “(2) PUBLICATION; UPDATES.—The Secretary
25 shall—

1 “(A) publish a list of the pathogens de-
2 scribed in paragraph (1) not later than 60 days
3 after the date of the enactment of this section;
4 and

5 “(B) update and publish the list annually
6 thereafter.

7 “(c) PATHOGEN SURVEYS.—

8 “(1) IN GENERAL.—Not later than 180 days
9 after the date of the enactment of this section, the
10 Secretary shall initiate comprehensive, statistically
11 representative surveys to determine the current lev-
12 els and incidence of contamination of raw poultry
13 and poultry products with the pathogens listed
14 under subsection (b), including the variation in lev-
15 els and incidence of contamination among establish-
16 ments.

17 “(2) PUBLICATION.—Not later than 2 years
18 after the date of the enactment of this section, the
19 Secretary shall compile, and publish in the Federal
20 Register, the results of the surveys.

21 “(3) UPDATES.—At least once every 3 years
22 after the preceding surveys are conducted, the Sec-
23 retary shall—

24 “(A) conduct surveys described in para-
25 graph (1); and

1 “(B) compile and publish the results of the
2 surveys in accordance with paragraph (2).

3 “(d) PATHOGEN REDUCTION PERFORMANCE STAND-
4 ARDS.—

5 “(1) IN GENERAL.—The pathogen reduction
6 performance standards required under subsection (a)
7 shall ensure the lowest level or incidence of contami-
8 nation that is reasonably achievable using the best
9 available processing technology and practices.

10 “(2) CURRENT CONTAMINATION.—In deter-
11 mining what is reasonably achievable, the Secretary
12 shall consider data on current levels or incidence of
13 contamination, including what is being achieved by
14 establishments in the upper quartile of performance
15 in controlling the level or incidence of contamination.

16 “(3) INITIAL PATHOGENS.—Not later than 3
17 years after the date of the enactment of this section,
18 the Secretary shall propose pathogen reduction per-
19 formance standards for at least 2 pathogens from
20 the list published under subsection (b).

21 “(4) SUBSEQUENT PATHOGENS.—Not later
22 than 1 year after proposing pathogen reduction
23 standards for the initial pathogens under paragraph
24 (3), and each year thereafter, the Secretary shall
25 propose a pathogen reduction performance standard

1 for at least 1 pathogen each year from the list pub-
2 lished under subsection (b) until standards have
3 been proposed for all pathogens on the list.

4 “(5) FINAL STANDARDS.—Not later than 1
5 year after proposing a pathogen reduction standard
6 for a pathogen under this subsection, the Secretary
7 shall promulgate a final pathogen reduction stand-
8 ard for the pathogen.

9 “(6) ZERO-TOLERANCE STANDARDS.—Nothing
10 in this section affects the authority of the Secretary
11 to establish a zero-tolerance pathogen reduction per-
12 formance standard.

13 “(e) REVIEW OF STANDARDS.—

14 “(1) IN GENERAL.—Not later than 3 years
15 after promulgation of a final pathogen reduction
16 performance standard for a pathogen under sub-
17 section (d)(5), the Secretary shall review the stand-
18 ard to determine whether the standard continues to
19 ensure the lowest level or incidence of contamination
20 that is reasonably achievable using the best available
21 processing technology and practices, taking into ac-
22 count the most recent surveys conducted under sub-
23 section (c).

1 “(2) REVISIONS.—The Secretary shall revise
2 the standard, as necessary, to comply with sub-
3 section (d).

4 “(f) ENFORCEMENT.—

5 “(1) IN GENERAL.—The Secretary shall con-
6 duct regular microbial testing in establishments pro-
7 ducing raw poultry and poultry products to deter-
8 mine compliance with the pathogen reduction per-
9 formance standards promulgated under this section.

10 “(2) INSPECTIONS.—If the Secretary deter-
11 mines that an establishment fails to meet a standard
12 promulgated under subsection (d) and that the es-
13 tablishment fails to take appropriate corrective ac-
14 tion, as determined by the Secretary, the Secretary
15 shall refuse to allow any poultry or poultry product
16 subject to the standard and processed by the estab-
17 lishment to be labeled, marked, stamped or tagged
18 as ‘inspected and passed’.

19 “(g) REPORT ON HEALTH-BASED PATHOGEN PER-
20 FORMANCE STANDARDS.—

21 “(1) IN GENERAL.—Not later than 1 year after
22 the date of the enactment of this section, the Sec-
23 retary, in consultation with the Secretary of Health
24 and Human Services, shall submit to Congress a re-
25 port on the scientific feasibility of establishing

1 health-based performance standards for pathogens in
 2 raw poultry and poultry products.

3 “(2) FACTORS.—In preparing the report, the
 4 Secretary shall consider—

5 “(A) the scientific feasibility of deter-
 6 mining safe levels for pathogens in raw poultry
 7 and poultry products;

8 “(B) the scientific and public health cri-
 9 teria that are relevant to determining the safe
 10 levels; and

11 “(C) other factors determined by the Sec-
 12 retary.

13 “(h) RELATIONSHIP TO ADULTERATION PROVI-
 14 SIONS.—Nothing in this section affects the applicability
 15 to pathogens of the provisions of this Act relating to adul-
 16 teration.”.

17 **SEC. 4. NATIONAL ADVISORY COMMITTEE FOR MICROBI-**
 18 **LOGY CRITERIA FOR FOODS.**

19 (a) ESTABLISHMENT.—

20 (1) IN GENERAL.—In consultation with the Sec-
 21 retary of Health and Human Services, the Secretary
 22 of Agriculture (referred to in this section as the
 23 “Secretary”) shall establish a National Advisory
 24 Committee for Microbiology Criteria for Foods (re-
 25 ferred to in this section as the “Committee”).

1 (2) ADMINISTRATION.—The Committee shall
2 report to—

3 (A) the Secretary of Agriculture, acting
4 through the Under Secretary for Food Safety;
5 and

6 (B) the Secretary of Health and Human
7 Services, acting through the Assistant Secretary
8 for Health.

9 (b) MEMBERSHIP.—

10 (1) COMPOSITION.—The Committee shall be
11 composed of not fewer than 9 nor more than 15
12 members appointed by the Secretary, including a
13 Chairperson designated by the Secretary.

14 (2) QUALIFICATIONS.—In appointing members
15 of the Committee, the Secretary shall appoint indi-
16 viduals who—

17 (A) are qualified by education, training,
18 and experience to evaluate scientific and tech-
19 nical information on matters referred to the
20 Committee; and

21 (B) to the maximum extent practicable,
22 represent the fields of microbiology, risk assess-
23 ment, epidemiology, public health, food science,
24 veterinary medicine, and other relevant dis-
25 ciplines.

1 (3) PROHIBITION ON FEDERAL GOVERNMENT
2 EMPLOYMENT.—A member of the Committee ap-
3 pointed under paragraph (1) shall not be an em-
4 ployee of the Federal Government.

5 (4) DATE OF APPOINTMENTS.—The appoint-
6 ment of an initial member of the Committee shall be
7 made not later than 90 days after the date of the
8 enactment of this Act.

9 (5) TERM.—A member of the Committee shall
10 be appointed for a term established by the Sec-
11 retary.

12 (c) MEETINGS.—

13 (1) INITIAL MEETING.—Not later than 30 days
14 after the date on which all members of the Com-
15 mittee have been appointed, the Committee shall
16 hold the initial meeting of the Committee.

17 (2) MEETINGS.—The Committee shall meet at
18 the call of the Chairperson, in consultation with the
19 Secretary.

20 (3) QUORUM.—A majority of the members of
21 the Committee shall constitute a quorum, but a less-
22 er number of members may hold hearings.

23 (4) CONFLICTS OF INTEREST.—

24 (A) IN GENERAL.—Notwithstanding sec-
25 tions 201 through 209 of title 18, United

1 States Code, a conflict of interest involving the
2 appointment of a member of the Committee
3 shall be waived under section 208(b)(3) of that
4 title only if the member with the conflict of in-
5 terest is essential to the completion of the work
6 of the Committee.

7 (B) VOTING.—Notwithstanding subpara-
8 graph (A), a member of the Committee with a
9 conflict of interest on a matter before the Com-
10 mittee shall not be allowed to vote on the mat-
11 ter.

12 (d) DUTIES.—

13 (1) IN GENERAL.—The Committee shall provide
14 such independent, impartial, scientific advice to Fed-
15 eral food safety agencies as may be requested by the
16 Secretary for use in the development of an inte-
17 grated national food safety systems approach from
18 farm-to-final consumption to ensure the safety of do-
19 mestic, imported, and exported foods and reduce the
20 public health burden of foodborne illness.

21 (2) FOOD SAFETY STANDARDS AND REGULA-
22 TIONS.—

23 (A) IN GENERAL.—At the time at which
24 the Secretary submits to any Federal agency
25 for formal review and comment any standard or

1 regulation proposed under the Federal Meat In-
2 spection Act (21 U.S.C. 601 et seq.), the Poul-
3 try Products Inspection Act (21 U.S.C. 451 et
4 seq.), or any program administered by the
5 Under Secretary for Food Safety, the Secretary
6 shall make available to the Committee—

7 (i) the standard or regulation; and

8 (ii) relevant scientific and technical
9 information possessed by the Secretary on
10 which the proposed standard or regulation
11 is based.

12 (B) ADVICE AND COMMENTS.—Not later
13 than a date specified by the Secretary that is
14 not later than 90 days after receipt of the
15 standard or regulation, the Committee may
16 make available to the Secretary the advice and
17 comments of the Committee on the adequacy of
18 the scientific and technical basis for the pro-
19 posed standard or regulation, together with any
20 additional information the Committee considers
21 appropriate.

22 (C) CONTEMPORANEOUS REVIEW.—To the
23 maximum extent practicable, the review by the
24 Committee under subparagraph (A) shall be

1 conducted contemporaneously with review by
2 other Federal agencies.

3 (e) POWERS.—

4 (1) HEARINGS.—The Committee may hold such
5 hearings, sit and act at such times and places, take
6 such testimony, and receive such evidence as the
7 Committee considers advisable to carry out this sec-
8 tion.

9 (2) INFORMATION FROM FEDERAL AGENCIES.—

10 (A) IN GENERAL.—The Committee may
11 secure directly from a Federal agency such in-
12 formation as the Committee considers necessary
13 to carry out this section.

14 (B) PROVISION OF INFORMATION.—On re-
15 quest of the Chairperson of the Committee, the
16 head of the agency shall provide the informa-
17 tion to the Committee.

18 (3) SUBCOMMITTEES AND INVESTIGATIVE PAN-
19 ELS.—

20 (A) IN GENERAL.—The Committee may
21 establish such subcommittees and investigative
22 panels as the Secretary and the Committee de-
23 termine necessary to carry out this section.

1 (B) CHAIRPERSON.—Each subcommittee
2 and investigative panel shall be chaired by a
3 member of the Committee.

4 (4) POSTAL SERVICES.—The Committee may
5 use the United States mails in the same manner and
6 under the same conditions as other agencies of the
7 Federal Government.

8 (5) GIFTS.—The Committee may accept, use,
9 and dispose of gifts or donations of services or prop-
10 erty.

11 (f) COMMITTEE PERSONNEL MATTERS.—

12 (1) COMPENSATION OF MEMBERS.—A member
13 of the Committee shall be compensated at a rate
14 equal to the daily equivalent of the annual rate of
15 basic pay prescribed for level IV of the Executive
16 Schedule under section 5315 of title 5, United
17 States Code, for each day (including travel time)
18 during which the member is engaged in the perform-
19 ance of the duties of the Committee.

20 (2) TRAVEL EXPENSES.—A member of the
21 Committee shall be allowed travel expenses, includ-
22 ing per diem in lieu of subsistence, at rates author-
23 ized for an employee of an agency under subchapter
24 I of chapter 57 of title 5, United States Code, while
25 away from the home or regular place of business of

1 the member in the performance of the duties of the
2 Committee.

3 (3) STAFF.—

4 (A) IN GENERAL.—The Chairperson of the
5 Committee may, without regard to the civil
6 service laws (including regulations), appoint
7 and terminate an executive director and such
8 other additional personnel as are necessary to
9 enable the Committee to perform the duties of
10 the Committee.

11 (B) CONFIRMATION OF EXECUTIVE DIREC-
12 TOR.—The employment of an executive director
13 shall be subject to confirmation by the Com-
14 mittee.

15 (C) COMPENSATION.—

16 (i) IN GENERAL.—Except as provided
17 in clause (ii), the Chairperson of the Com-
18 mittee may fix the compensation of the ex-
19 ecutive director and other personnel with-
20 out regard to the provisions of chapter 51
21 and subchapter III of chapter 53 of title 5,
22 United States Code, relating to classifica-
23 tion of positions and General Schedule pay
24 rates.

1 (ii) MAXIMUM RATE OF PAY.—The
2 rate of pay for the executive director and
3 other personnel shall not exceed the rate
4 payable for level V of the Executive Sched-
5 ule under section 5316 of title 5, United
6 States Code.

7 (4) PROCUREMENT OF TEMPORARY AND INTER-
8 MITTENT SERVICES.—The Chairperson of the Com-
9 mittee may procure temporary and intermittent serv-
10 ices in accordance with section 3109(b) of title 5,
11 United States Code, at rates for individuals that do
12 not exceed the daily equivalent of the annual rate of
13 basic pay prescribed for level V of the Executive
14 Schedule under section 5316 of that title.

15 (g) AUTHORIZATION OF APPROPRIATIONS.—

16 (1) IN GENERAL.—There are authorized to be
17 appropriated such sums as are necessary to carry
18 out this section, to remain available until expended.

19 (2) EXISTING FUNDS.—Any funds that are
20 available to the National Advisory Committee on
21 Microbiological Criteria in existence on the date of
22 the enactment of this Act shall be made available to
23 the Committee.

1 **SEC. 5. ENFORCEMENT OF HACCP AND SANITATION RE-**
2 **QUIREMENTS.**

3 (a) IN GENERAL.—The Secretary of Agriculture shall
4 enforce the Hazard Analysis and Critical Control Point
5 (HACCP) System requirements established under part
6 417 of title 9, Code of Federal Regulations (or successor
7 regulations), and the sanitation requirements established
8 under part 416 of title 9, Code of Federal Regulations
9 (or successor regulations), in any official establishment.

10 (b) ENFORCEMENT.—

11 (1) IN GENERAL.—If the Secretary determines
12 that an establishment fails to meet a requirement
13 described in subsection (a) and that the establish-
14 ment fails to take appropriate corrective action, as
15 determined by the Secretary, the Secretary may
16 refuse to allow any meat or meat product, or poultry
17 or poultry product, subject to the standard and proc-
18 essed by the establishment to be labeled, marked,
19 stamped or tagged as “inspected and passed”.

20 (2) ADDITIONAL AUTHORITY.—The authority
21 provided under paragraph (1) is in addition to any
22 other authority the Secretary may have to enforce
23 the requirements of this section.

24 **SEC. 6. REGULATIONS.**

25 (a) IN GENERAL.—Consistent with section 553 of
26 title 5, United States Code, the Secretary of Agriculture

1 shall have the authority to enforce the pathogen perform-
2 ance standards of the Secretary in accordance with the
3 Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and
4 the Poultry Products Inspection Act (21 U.S.C. 451 et
5 seq.).

6 (b) CHALLENGES.—Subsection (a) does not prevent
7 a challenge to the standards described in subsection (a)
8 on any basis other than the basis that the Secretary lacks
9 the authority to issue and enforce pathogen performance
10 standards promulgated in accordance with section 553 of
11 title 5, United States Code.

12 (c) EFFECTIVE DATE.—This section takes effect on
13 January 1, 2000.

○